



Polo Grill

CRUDO

WEEKLY OYSTERS*

Half Dozen Raw	22	Dirty*	25
Dozen Raw	42	Dirty*	48

*Dirty—topped with shallots | roe | sour cream

SALMON & SHRIMP TARTAR

salmon | scallion | shallot | capers | lime juice | lime zest | black pepper | cucumber | colossal shrimp chive oil 15

AHI STACK *

poke style ahi | avocado | sesame | wonton | mango 18

SHRIMP COCKTAIL

butter poached colossal shrimp | red & white cocktail 18

CHILLED PLATTER

oysters | 4 shrimp | ahi style poke | salmon ceviche | chilled lobster tail | appropriate dipping sauce 72

CHEESE

ROASTED BEET & BURRATA SALAD

roasted red & golden beets | prosciutto parma | arugula | lemon truffle | burrata 16

BOURBON BAKED BRIE

puff pastry wrapped baked brie | baguette & crisp apples | caramel drizzle 16

APPETIZER

CALAMARI FRIES

julienne calamari steak | flash fried | sriracha beurre blanc | tear drop tomato | capers 15

NUESKE BACON

double smoked applewood bacon | braised | maple syrup | braised cabbage shavings 16

ROCKEFELLER

spinach | bacon | shallots | pernod | parmesan | hollandaise 16

BRONZED BEEF TIPS

tenderloin tip | lightly blackened | béarnaise sauce | onion fizzle 17

SOUP

FRENCH ONION SOUP

spanish - bermuda—vidalia onion | provolone - swiss - gouda 13

AUTHENTIC BLACK BEAN SOUP

black beans | chorizo | fresh herbs | sour cream | chive 10

LOBSTER BISQUE

classical 15

SALAD

BOUNTY SALAD

mixed greens | toasted almonds | strawberries | gorgonzola cheese | lemon dijon vinaigrette 12

CAESAR SALAD

romaine hearts | creamy caesar dressing | toasted parmesan croutons 10

THE WEDGE

baby iceberg | tomato | bacon | maytag blue cheese | buttermilk ranch 13

*Consuming raw or undercooked meats | poultry | seafood | shellfish | or eggs may increase your risk of foodborne illness | especially if you have certain medical conditions

POLO GRILL OPEN DAILY

Sunday through Thursday 4:30pm to 9pm

Friday & Saturday 4:30pm-10pm



Polo Grill

CHEFS CUTS

28 day aged | truffle au gratin potato | roasted garlic

BONE IN FILET MIGNON 12oz shallot herb butter	75	FILET MIGNON 7oz center cut shallot herb butter	52
PRIME NEW YORK STRIP 14oz center cut prime CAB strip steak shallot herb butter	54	AUSTRALIAN LAMB CHOP twin double chops mustard –herb rubbed mint demi mint chimichurri	48
RIB EYE STEAK 14oz rib eye shallot herb butter	54	CHEFS DAILY CHOP	mp

ADD TO YOUR STEAK

LOBSTER TAIL	mp
SHRIMP SCAMPI	12
OSCAR TOPPING	15
BLUE MUSHROOMS	8

SAUCE 5

BEARNAISE
BRANDY PEPPERCORN
HOLLANDAISE

SIDES 10

serves 2 to 3

PAN ROASTED BRUSSEL SPROUTS & BACON | GRILLED ASPARAGUS & HOLLANDAISE | CREAMED SPINACH
TRUFFLE POTATO AU GRATIN | LOADED BAKED POTATO | TRUFFLE STEAK FRIES

CATCH 22

SEAFOOD SAUTEE

jumbo shrimp | scallops | cod | lobster | andouille |
fennel | tomato broth | basmati rice 46

ROASTED FAROE ISLAND SALMON

brown sugar ancho rubbed | cold water salmon |
tomato - avocado salsa | rice pilaf 36

CHILEAN SEABASS

pan seared | miso glaze | asparagus | basmati rice |
micro greens 46

CHEFS NIGHTLY CATCH

locally inspired creations mp

FLORIDA INSPIRED CRAB CAKE

twin jumbo Lump Crab Meat | fresh herbs | panko |
mango - caper relish | shaved onion arugula salad | citrus
vinaigrette single 22 double 40

STUFFED SHRIMP

chorizo - crab stuffed shrimp | colossal shrimp | roasted
corn | beurre blanc | chive oil 38

COMPOSED

ROASTED DUCK

slow roasted half duck | orange local honey glaze |
tri-color baby carrots | wasabi sweet mashed potato 38

BRAISED PORK OSSO BUCCO

slowly braised | mojo | rice | black-beans 30

VEAL GORGONZOLA

veal scallopini | pan seared | white wine | gorgonzola
cream sauce | mushrooms | roasted red pepper |
asparagus | basmati rice 34